












THE LIBRARY

Read + Eat + Drink = Chill

UR BREAKFAST NEWS

- LIBRARY BREAKFAST**   700
two eggs cooked any style (fried, omelette, scrambled or boiled)
served with crispy bacon, fried hash brown, grilled tomato and sausage.
Ur selection of bakery items with preserves & butter, and cereal or homemade muesli.
- SIGNATURE BREAKFAST** **SIGNATURE DISH**   700
classic eggs Benedict served with Canadian bacon on an English muffin with Hollandaise sauce
OR Parisian eggs Benedict served with Paris ham and French cheese on brioche with herbaceous pistou.
Ur selection of bakery items with preserves & butter, and cereal or homemade muesli.
- Ur BREAKFAST**  650
homemade pancakes or French toast served with forest honey and whipped cream.
smoothie bowl with low fat yoghurt, organic muesli, almonds, local berries and seasonal sliced fruit.
- HEALTHY BREAKFAST**   650
poached egg on sourdough rye bread with arugula and cherry tomatoes.
organic quinoa with avocado, pomegranate and lemon dressing.
smoothie bowl with low fat yoghurt, organic muesli, almonds, local berries and seasonal sliced fruit.
- SATHORN BREAKFAST**  390
congee or boiled Thai rice soup with chicken, pork , fish fillet, prawns or mixed seafood.
served with seasonal sliced fruit.
- BANGKOK LIFE BREAKFAST**  390
wok-fried egg noodles or noodle soup with chicken, pork  or prawns
OR Thai omelette with steamed jasmine rice and chilli sauce.
served with seasonal sliced fruit.

*All breakfast sets are served with Ur choice of fresh juice (orange, guava, pineapple or apple)
and coffee, tea or hot chocolate.*

SIGNATURE BREAKFAST À LA CARTE

- CLASSIC EGGS BENEDICT**  250
with Canadian bacon on an English muffin with Hollandaise sauce
- PARISIAN EGGS BENEDICT** **SIGNATURE DISH**  260
with Paris ham and French cheese on brioche with herbaceous pistou
- EARLY BIRD SMOOTHIE BOWL**     190
low fat yoghurt, chia seeds, banana, pineapple, passion fruit and local berries

 : Vegetarian  : Spicy  : Pork  : Healthy Cuisine  : Contains Nuts  : Gluten Free

Prices are net and inclusive of 10% service charge and applicable government tax.

GARDENING NEWS

CAESAR SALAD 🐷	280
The classic with Romaine lettuce, Parmesan cheese, Caesar dressing and croutons (add grilled chicken fillet – THB 80)	
PAN-SEARED TUNA SALAD 🌿 🍷	380
with orange, fennel, cherry tomatoes and orange vinaigrette	
YUM WOON SEN TALAY 🌶️ 🌿 🍷	320
spicy glass noodle salad with seafood in a chilli, garlic and lime dressing	
FARMER'S SALAD SIGNATURE DISH 🍷 🌿 🍷 🍷	320
with honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado and lemon & honey vinaigrette	
ORGANIC TOMATO SALAD 🐷 🍷	380
with serrano ham, burrata cheese, arugula, basil oil and balsamic reduction	

SOUP SCOOP

TOM YUM GOONG 🌶️ 🍷 🌿	320
sour and spicy prawn soup with mushrooms, lemongrass and kaffir leaves	
WILD MUSHROOM CAPPUCINO SIGNATURE DISH 🍷	280
with herb croutons and white truffle foam	
TOM KHA GAI 🍷 🌶️	240
chicken, coconut and galangal soup with lemongrass, kaffir leaves and chilli oil	
ORGANIC TOMATO CREAM SOUP 🍷	240
with tomato relish and basil oil	

RED HOT NEWS

PORK ON BAMBOO STICKS 🐷 🌶️	220
with sweet & sour tamarind dip and sticky rice	
POH PIA THORD 🍷 🍷	180
deep-fried vegetable spring rolls with sweet chilli sauce	
SATAY GAI 🌶️ 🍷	220
marinated chicken skewers with herb and turmeric served with peanut sauce, toasted bread and cucumber relish	
KOR MOO YANG 🌶️ 🐷	280
grilled Thai-marinated pork collar with spicy tamarind sauce	
THORD MUN GOONG 🐷 🍷	280
deep-fried prawn cakes served with plum sauce	
HERB-RUBBED CHICKEN 🌶️ 🍷 🍷	260
grilled Thai-marinated chicken thigh served with green papaya salad and sticky rice	

🍷 : Vegetarian 🌶️ : Spicy 🐷 : Pork 🌿 : Healthy Cuisine 🍷 : Contains Nuts 🍷 : Gluten Free

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SPICY GOSSIP

- GRANDMA'S MASSAMAN CURRY** 🌶️ 🍷 🥜 380
with braised Australian beef shank, shallots, potatoes, peanuts and steamed jasmine rice
- CHICKEN GREEN CURRY** 🌶️ 280
with eggplant, Thai sweet basil and pan-fried paratha bread
- U SATHORN FRIED RICE** SIGNATURE DISH 🌶️ 🍷 380
with crab meat and chilli paste, served with grilled Thai-marinated pork collar and tamarind dip
- PAD KAPRAO WAGYU** 450
stir-fried wagyu beef with garlic, chilli and holy basil served with a fried egg and steamed jasmine rice

LOCAL NEWS

- PAD THAI GOONG** 🌶️ 🍷 🥜 350
stir-fried rice noodles with dried shrimp, egg, bean sprouts, prawns and tamarind sauce
- BAKED SRIRACHA PINEAPPLE RICE** 🍷 🥜 350
with Chinese pork sausage, pork floss, curry powder, egg, chicken satay and peanut sauce
- KHAO PAD GAI, MOO** 🍷, GOONG 320
egg-fried rice with chicken, pork or prawns, served with a fried egg
- PAD KAPRAO GAI, MOO** 🍷, GOONG, TALAY 🌶️ 320
stir-fried chicken, pork, prawns or seafood with garlic, chilli and holy basil served with a fried egg and steamed jasmine rice
- PAD SEE-EW GAI, MOO** 🍷, TALAY 320
fried flat rice noodles with chicken, pork, or seafood and soy sauce, kale, carrots and egg
- RAD NAH GAI, MOO** 🍷, TALAY 320
pan-fried rice noodles topped with chicken, pork or seafood in soy sauce gravy and kale

MODERN ASIAN NEWS

- U STYLE SUMMER ROLL** SIGNATURE DISH 🥜 🍷 320
organic vegetables and herbs wrapped in rice paper with tempura prawns, fish sauce reduction and peanuts
- GOLDEN DUCK BREAST** 🌶️ 🥜 380
with chilli and bean sauce, cashew nuts, Hong Kong kale and egg-fried rice
- GOCHUJANG CHICKEN** 🌶️ 🥜 🍷 350
fried chicken tossed with gochujang sauce served with kimchi and steamed jasmine rice

EDITOR'S FAVOURITES

TARTE FLAMBÉE 🍷	380
smoked bacon and onion tart with French Brie cheese	
FALAFEL BURGER 🌱 🥜	320
homemade crunchy falafel with tahini mayonnaise, cucumber, tomato and French fries	
TRUFFLE CROQUE-MONSIEUR SIGNATURE DISH 🍷	380
grilled Paris ham, truffle & cheese sandwich served with French fries and coleslaw	
U CLUB SANDWICH SIGNATURE DISH 🍷	420
with crab meat, slow-cooked chicken, ham, sunny side up quail eggs and French fries	
WAGYU BEEF BURGER 🍷	450
topped with a fried egg, smoked bacon, lettuce, onions, Gruyère cheese and tomato	

EDITOR'S PICKS

LINGUINI AGLIO E OLIO 🍷	310
with fresh Italian sausage, garlic, dried chilli and slow-roasted cherry tomatoes	
SPAGHETTI IN CARBONARA SAUCE 🍷	340
with crispy smoked bacon, a poached egg and Parmesan cheese	
BUCATINI PASTA SIGNATURE DISH 🍷	480
with Bolognese sauce, grilled wagyu beef and Parmesan cheese	
FETTUCCINE PASTA	420
with truffle cream sauce, Parmesan cheese and grilled chicken breast	
PAN-SEARED BARAMUNDI 🌱	480
served with sautéed vegetables, saffron potato, fennel and fresh herb butter sauce	
PAN-SEARED NORWEGIAN SALMON 🥜 🌱	520
served with grilled asparagus, arugula, crispy capers and saffron cream sauce	
GRILLED TAJIMA WAGYU BEEF STEAK 🌱	650
served with French fries, arugula and red wine jus	
GRILLED ORGANIC PORK CHOP 🍷	450
with crushed pumpkin, shimeji mushrooms, confit tomato and chorizo jus	

SIDE DISHES

TWICE-BAKED POTATOES 🍷 🌱	160
with sour cream, crispy bacon and aged Cheddar cheese	
WEDGE SALAD 🍷 🌱	150
Romaine lettuce heart, tomatoes, red onions, crispy bacon and blue cheese dressing	
WOK-FRIED HONG KONG KALE 🌱 🌶️	150
with oyster sauce, chilli and garlic sauce	
FRENCH FRIES 🌱 🌱	150
with mayonnaise and tomato ketchup	
GARDEN SALAD BOWL 🌱 🌱	150
organic leaves with mustard dressing	
STEAMED JASMINE RICE 🌱 🌱 🌱	50
STEAMED RICEBERRY RICE 🌱 🌱 🌱	50

SWEET JOURNAL

SEASONAL TROPICAL FRUIT PLATTER 🌱 🌱 🌱	220
served with passion fruit sorbet and salted chilli meringue	
MANGO STICKY RICE 🌱 🌱	220
Nam Dok Mai mango with sweet sticky rice, crispy mung beans and coconut cream	
MOLTEN CHOCOLATE CAKE 🌱 🍫	280
with vanilla ice cream and berries	
THE MONT BLANC SIGNATURE DISH 🌱 🌱 🍫	280
almond meringue, chestnut mousse, vanilla ice cream and chestnut tuile	
SHIBUYA HONEY TOAST 🌱 🍫	280
with whipped cream and Madagascar vanilla bean ice cream	
Ur BANANA SUNDAE 🌱 🍫	220
dark Belgian chocolate and Madagascar vanilla bean ice cream with banana, whipped cream, chocolate sauce and toasted almonds	
BROWNIE LOVER 🌱 🍫	220
dark Belgian chocolate and Madagascar vanilla bean ice cream with homemade brownies, chocolate chips, whipped cream and toasted almonds	
Ur CHOICE OF ICE CREAM AND SORBETS 🌱	130
(Madagascar Vanilla Bean, Dark 72% Belgian Chocolate, Senga Strawberry or Nam Dok Mai Mango)	

UR HIGH TEA

Ur High Tea is served in style with Ur choice of 'Or Tea?' or coffee for 2 persons.
Available daily at The Library from 11.00 - 17.00 hrs.

SEVEN WONDERS EDITION	777
tempting modern French favourites including a duo macaron, truffle quiche Lorraine, madeleine, canelés, U-style club sandwiches, plain scones with jam & clotted cream and chocolate fudge brownies	

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